



From the kitchen of: Bethany Dattolo

"A woman of noble character, who can find? She is worth far more than rubies. She gets up while it is still dark; she provides food for her family..." Proverbs 31: 10,15a

Triple Berry Pie

Ingredients:

Crust:

2 1/2 cups flour
1 TB sifted powdered sugar
3/4 cup cold butter
Pinch salt
1 egg
2 tsps vinegar
1/4 cup ice cold water

Filling:

1 pound strawberries (destemmed and halved)
1 pint raspberries
1 pint blackberries
1 1/2 cups sugar
3 TBs tapioca flour
juice & zest of 1 lemon
1/2 tsp ground cinnamon

1 egg, beaten with water for egg wash

1. In a food processor, combine the flour, sugar, salt, and butter and pulse a few times. Add the egg, vinegar, and water and pulse until the dough comes together. Divide the dough into 2 disks, wrap them in cling wrap, and refrigerate for at least one hour.

2. Mix the berries and 1 cup of sugar and refrigerate for one hour, allowing the juices to develop from the fruit.

3. Drain the juice from the berries and add the remaining 1/2 cup of sugar, the flour, the lemon zest and juice, and the cinnamon.

4. Roll out one of the dough disks and place in a pie pan. Pour in the filling. Roll out the second dough disk and cut into strips and assemble a lattice topping.

5. Cover the edges of the pie with foil and bake at 425* for 30 minutes. Then, reduce the heat to 375*, remove the foil, and continue baking for 20-30 minutes. Cool before serving.